



SAUVIGNON BLANC 2025

Verus Vineyards Winery was founded in May 2007 by Božidar Grabovac, Rajko Žličar and Danilo Šnajder.

Appellation: Štajerska Slovenija - Cool climate region at the border of eastern Alps foothills and Pannonian Plain

Varietal: 100% Sauvignon Blanc

Vineyards: selected sites: Jeruzalem, Ilovci, Litmerk, Pavlovski vrh, Ivanjkovci and Brebrovnik

Soil: Calcareous base rock with clay/sand soil on marl mostly, with predominant loam at Mali Kog vineyard.

Altitude: 300 - 340 m

Slope: 35 - 40%

Viticulture: Sustainable viticulture according EU regulations. Vines were pruned and trained by single guyot to ensure optimal sun exposure to fruit and foliage. Permanent grass cover. No fertilisation. Hand-picked grapes.

2025 Vintage: The winter was mild, January and February were a little colder than in recent years. March warmed up quickly and vegetation started again early. On April 7, temperatures in the valleys dropped below freezing, while at higher altitudes, where our vineyards are located, they remained just above 0 °C, so there was no spring frost. Flowering began on June 1, a few days later than the previous year, but still a good week before the long-term average. It proceeded smoothly for all varieties and ended quickly. The summer heat came early, with relatively little rainfall throughout. Mid-August was hot and dry, with temperatures reaching 36 °C on August 10 and 16. Fortunately, some rain fell occasionally — just enough to refresh the vines and prevent disruptions to ripening. At the end of August, the heat subsided. We started the harvest on August 26th, which is the second earliest start so far. The harvest took place in good weather and without any problems. The grapes were healthy and optimally ripe.

Winemaking: Only clean, perfectly ripe grapes were hand-picked into 12 kg crates. We harvested Sauvignon Blanc on 26th, 28th and 29th of August and 1st, 2nd, 4th, 5th, 9th and 11th of September. During the process of winemaking, we were handling with the grapes, must, juice and wine in a very protective way. Which means minimum air contact and quick, gentle handling during all the process stages. Fermentation took place over three weeks in stainless steel tanks at temperature 15° - 20°C. After fermentation, wine remained in contact with fine lees for few weeks. No fining, gentle filtration and early bottling in February.

Yield: 60 hl/ha

Analysis: Alcohol: 12,52 % vol.
Residual sugar: 2,0 g/l
TA: 5,97 g/l

Taste: Beautiful combination of elderflowers, fresh cut grass, crushed nettles and black currant aromas; good depth of flavour. Crisp and elegant on the palate. Perfectly balanced and crunchy acidity gives the wine lift and presence.

Serving temperature: 11°- 12°C

Bottle: 0.75 L. **EAN:** 3830047630017

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